

# CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

<b>CITY OF TITUSVILLE</b> <b>DEPARTMENT OF HEALTH</b>		No. of Risk Factor/Interventions Violations		Date	
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration	
Establishment <b>Pasquale's Pizza &amp; Subs</b>		Location <b>423 E Central Ave</b>		Phone <b>814-827-6123</b>	
License / Permit #	Contact/Permit Holder <b>Rick Reagle</b>	Purpose of Inspection Routine Follow-up	Est Type FS RS	Risk Category High Medium Low	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item <b>IN</b> = in compliance <b>OUT</b> = not in compliance <b>N/O</b> = not observed <b>N/A</b> = not applicable <b>COS</b> = corrected on-site during inspection <b>R</b> = repeat violation											
Compliance Status		COS	R	Compliance Status							
Demonstration of Knowledge			Potentially Hazardous Food Time/Temperature								
1	IN OUT	Certification by accredited program, compliance with Code, or correct responses		16	IN OUT N/A N/O	Proper cooking time & temperatures					
				17	IN OUT N/A N/O	Proper reheating proc for hot holding					
Employee Health			18	IN OUT N/A N/O	Proper cooling time & temperatures						
2	IN OUT	Management awareness; policy present		19	IN OUT N/A N/O	Proper hot holding temperatures					
3	IN OUT	Proper use of reporting, restriction & exclusion		20	IN OUT N/A	Proper cold holding temperatures					
Good Hygienic Practices			21	IN OUT N/A N/O	Proper date marking & disposition						
4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		22	IN OUT N/A N/O	Time as public health control; proc & rec					
5	IN OUT N/O	No discharge from eyes, nose, and mouth									
Preventing Contamination by Hands			Consumer Advisory								
6	IN OUT N/O	Hands clean & properly washed		23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods					
7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed		Highly Susceptible Populations							
8	IN OUT	Adequate handwashing facilities supplied & accessible		24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered					
Approved Sources			Chemical								
9	IN OUT	Food obtained from approved source		25	IN OUT N/A	Food additives: approved & properly used					
10	IN OUT N/A N/O	Food received at proper temperature		26	IN OUT N/A	Toxic substances properly identified, stored & used					
11	IN OUT	Food in good condition, safe & unadulterated		Conformance with Approved Procedures							
12	IN OUT N/A N/O	Required records available: shelf stock tags, parasite destruction		27	IN OUT N/A	Compliance with variance, specialized process, & HACCP plan					
Protection from contamination			<b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.								
13	IN OUT N/A	Food separated & protected									
14	IN OUT N/A	Food-contact surfaces: cleaned & sanitized									
15	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food									

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Mark "X" in box if numbered item is not in compliance   Mark "X" in appropriate box for COS and/or R <b>COS</b> =corrected on-site during inspection <b>R</b> =repeat violation					
Safe Food and Water		COS	R	Proper Use of Utensils	
28	Pasteurized eggs used where required			41	In-use utensils: properly stored
29	Water & ice from approved source			42	Utensils, equip & linens: properly stored, dried & handled
30	Variance obtained for specialized processing methods			43	Single-use & single-service articles: properly stored & used
Food Temperature Control			44	Gloves used properly	
31	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending	
32	Plant food properly cooled for hot holding			45	X Food & non-food contact surfaces cleanable, properly designed, constructed & used
33	Approved thawing methods used			46	Warewashing facilities: installed, maintained, used: test strips
34	Thermometers provided & accurate			47	Non-food contact surfaces clean
Food Identification			Physical Facilities		
35	Food properly labeled; original container			48	Hot & cold water available; adequate pressure
Prevention of Food Contamination			49	Plumbing installed; proper backflow devices	
36	Insects, rodents & animals not present; no unauthorized persons			50	Sewage & waste water properly disposed
37	Contamination prevented during prep, storage & display			51	Toilet facilities: properly constructed, supplied & cleaned
38	Personal cleanliness			52	Garbage & refuse properly disposed; facilities maintained
39	Wiping cloths: properly used & stored			53	Physical facilities installed, maintained & clean
40	Washing fruits & vegetables			54	Adequate ventilator & lighting: designated areas used

Person in Charge (Signature) \_\_\_\_\_

 Follow-up: YES NO (Circle one)

Inspector (Signature) \_\_\_\_\_

Follow-up Date: \_\_\_\_\_



APPROVED

NEW



RE-NEW

RE-INSPECT

[illegible]

Person in Charge (Signature) \_\_\_\_\_

Date:

Inspector (Signature)

Date: